



# UCCOOK

## Garlic-chilli Burnt Butter & Beef Roll

with potato fries & mayo

**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

**Fan Faves:** Serves 3 & 4

**Chef:** Kirsty Storar

**Wine Pairing:** Painted Wolf Wines | The Den Cabernet Sauvignon

Nutritional Info	Per 100g	Per Portion
Energy	708kJ	5974kJ
Energy	169kcal	1429kcal
Protein	6.3g	53.5g
Carbs	13g	106g
of which sugars	1.8g	15.5g
Fibre	1.8g	14.8g
Fat	10.4g	87.9g
of which saturated	3.6g	30.6g
Sodium	322mg	2714mg

**Allergens:** Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Soy

**Spice Level:** Hot

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Potato <i>peel (optional) &amp; cut into 1cm thick chips</i>
15ml	20ml	Greek Salt
3	4	Fresh Chillies <i>rinse, trim, deseed &amp; finely slice</i>
2	2	Garlic Cloves <i>peel &amp; grate</i>
100g	100g	Butter
450g	600g	Beef Schnitzel (without crumb)
2	2	Onions <i>peel &amp; roughly slice 1½ [2]</i>
3	4	Ciabatta Rolls
150ml	200ml	Hellmann's Tangy Mayo
60g	80g	Green Leaves <i>rinse</i>
2	2	Tomatoes <i>rinse &amp; slice into rounds</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Paper Towel  
Butter  
Seasoning (salt & pepper)

**1. OVEN FRIES** Preheat the oven to 200°C. Spread the potato on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Remove from the oven and sprinkle over the Greek salt. Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

**2. CHILLI BURNT BUTTER** Place a pan over medium heat with the chilli (to taste) and the garlic. Add 60g [80g] of butter and a drizzle of oil. Fry until fragrant and the butter is melted and foaming, 3-4 minutes. Remove from the pan and set aside. Just before serving, drain the garlic and the chilli.

**3. FRY THE SCHNITZEL** Return the pan (whipped down if necessary) to medium-high heat with a drizzle of oil. Pat the schnitzel dry with paper towel. When hot, sear the schnitzel until browned, 20-30 seconds per side. In the final 30 seconds, baste with a knob of butter. Remove from the pan, slice, and season.

**4. ONION** Return the pan to medium heat with a drizzle of oil, if necessary. Fry the onion until slightly soft, 5-6 minutes. Remove from the heat.

**5. MAKE A TOAST** Halve the buns, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the buns, cut-side down, until golden, 1-2 minutes.

**6. TIME TO EAT** Smear the bottom bun with ½ the mayo, top with the green leaves, the tomato, the sliced schnitzel and the onions, drizzle over the garlic-chilli burnt butter, and close up. Serve alongside the fries and the remaining mayo for dunking. Well done, Chef!